PW-16, PW-20
Pizza Display Cases

This manual contains important information regarding your *Admiral Craft* unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.
MUST READ!!!

WARNINGS

- Do not touch any hot surfaces
- Do not plug or unplug unit with wet hands
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Do not operate unattended
- Use only shatter resistant bulbs which meet NSF standards specifically designed for food holding units
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use if unit has a damaged cord or plug
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct

INSTALLATION

*NOTE – These warmers provide bottom heat to keep crusts crisp. The illuminated shelves are thermostatically controlled to provide temperature flexibility. They are also ideal for holding cookies, biscuits, muffins and other foods at proper serving temperatures.

1. Remove the unit from the shipping carton and packaging.
2. Ensure the light bulbs are securely in their sockets.
3. Preheat the unit for 30 minutes at a setting of 4 or 5 on the thermostat dial.
4. Once the preheat time has elapsed, proceed to place previously prepared food product inside the warmer and adjust the thermostat accordingly.
5. The amount of product placed in the warmer will affect the performance of the unit.
6. It is suggested that the user(s) periodically check the internal temperature of product and adjust the temperature settings if necessary.
7. Keep door(s) closed when not serving.

The following temperatures are APPROXIMATE and can vary due to unit location, electrical supply, product used, etc. ***This is intended as a guideline only.***

SETTING	THERMOMETER READING
1	85°F
2	105°F
3	140°F
4	165°F
5	ABOVE 190°F

OPERATION

*NOTE – This warmer is designed to maintain food product at or above the optimum temperature. It is not designed or intended to heat up or cook food to the serving temperature. Product is to be prepared to a temperature above 160°F before placing in the warmer. DO NOT place product on its side as this will affect the internal holding temperatures of the product.

1. Plug unit into appropriate electrical power supply receptacle.
2. Set thermostat to desired level – Setting 4 or 5 is recommended when placing product on pizza pans. Settings vary depending on product weight, consistency and personal preference.
3. Pizza should be placed on a standard aluminum pizza pan, not directly on the warmer shelf. This will keep product from drying out for a longer period of time and will also help keep the cabinet cleaner.
4. Use pads or oven mitts when removing aluminum pans from warmer, as they get hot.

CLEANING – NOTE: To maintain cleanliness and increase service life, the warmer should be cleaned daily. Do not immerse

the unit in water or any other liquid. If liquid enters the electrical compartment it may cause a short circuit or electrical shock.

1. Allow unit to completely cool before cleaning.
2. Disconnect the cord from the outlet.
3. Wipe the inside and outside surfaces of the unit with a damp cloth, then wipe dry.
4. Stubborn stains on the base of unit and /or shelves may be removed with a non-abrasive cleaner and a damp cloth.
5. To avoid damage, do not use abrasive cleaners or scouring pads.
6. Avoid using cleaners as the chemical residue could damage or corrode the surfaces of the unit. Clean the unit with warm soapy water and soft cloth only.

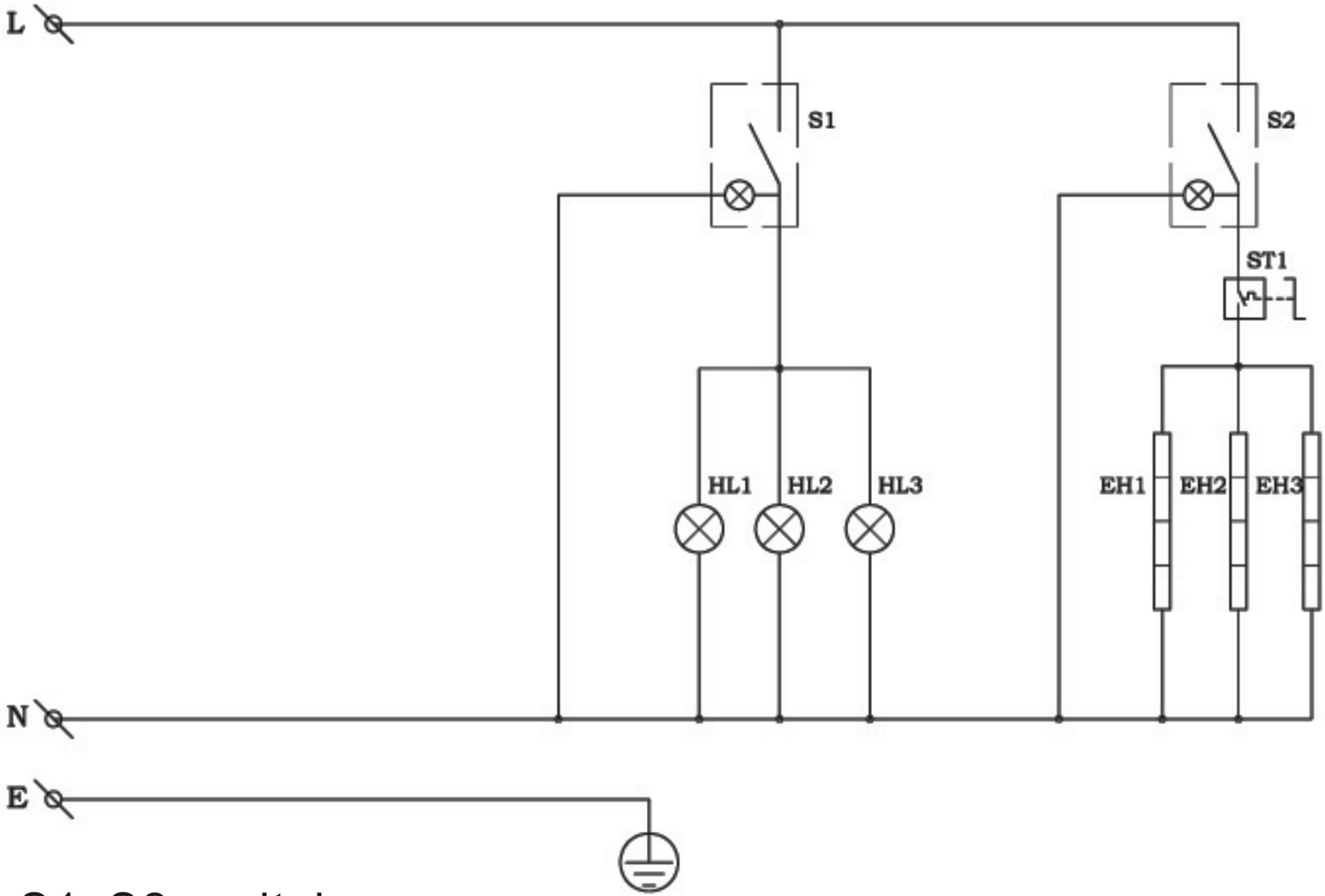
REPLACE DISPLAY LIGHT AND SHELF BULBS

- Only shatter resistant light bulbs which meet or exceed NSF standards specifically designed for food holding units must be used
- Breakage of bulbs not specially coated could result in personal injury and/or food contamination
- Disconnect the power supply cord and wait until unit has completely cooled before replacing any bulbs

TROUBLESHOOTING

NOTE – Unplug the from power source and allow unit to cool completely before performing any maintenance or cleaning.

ISSUE	SUGGESTED REMEDY
Unit not working	Check power switch position, power cords and/or electrical circuit
Display light not working	Tighten or replace bulb
Shelf light not working	Replace bulb
Unit not heating properly	Has food been prepared in advance and placed in warmer at proper serving temperature?
	Check heat settings. Is it at the correct setting for your food product?
Food product is drying out	Are you placing food product directly on shelf or on an aluminum pan as recommended?
	Is your food product being left in the warmer past its shelf life? Shelf life is determined by personal preference and can vary greatly dependent upon the product, how it is packaged, etc.

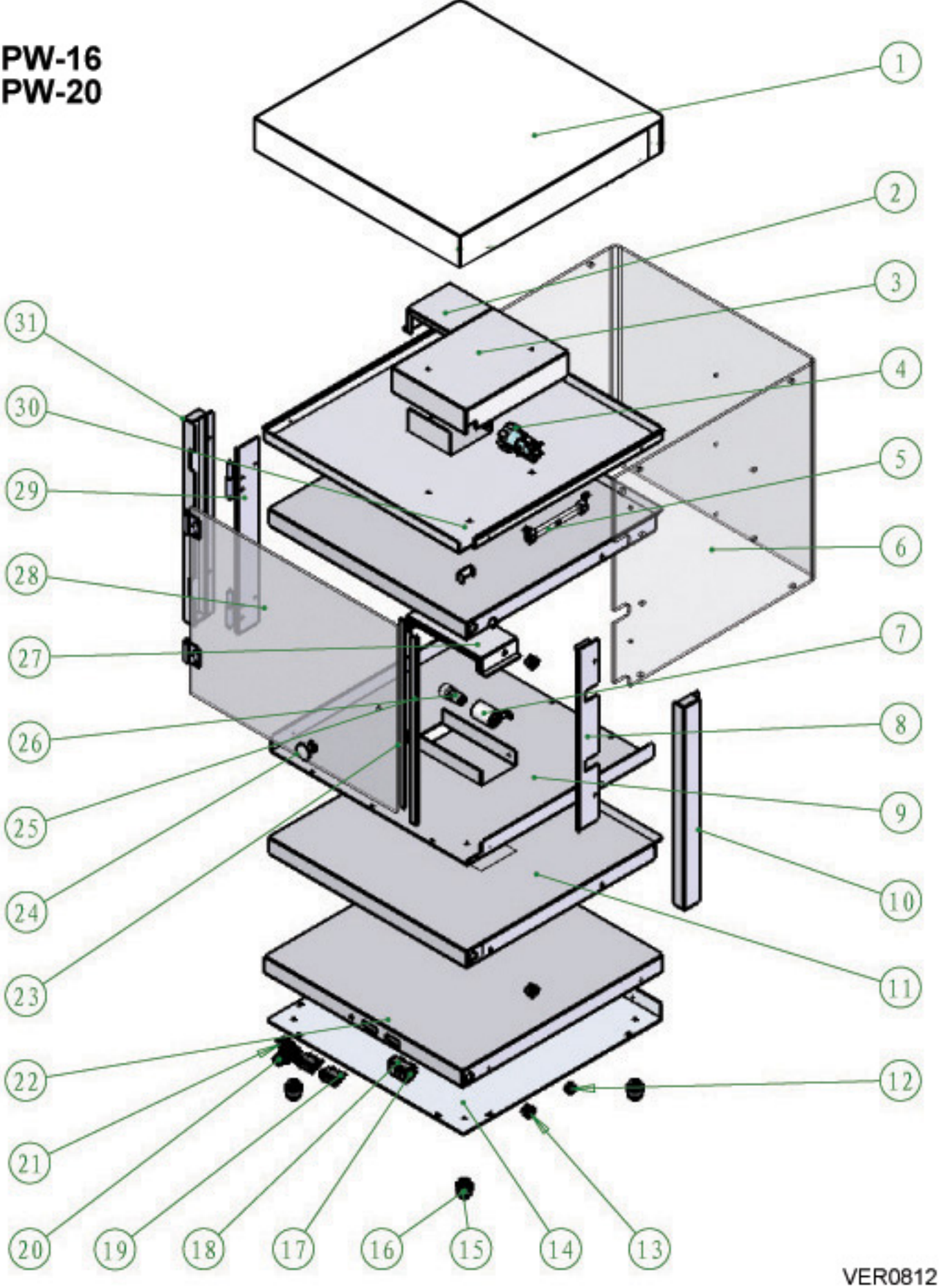


S1, S2: switch
ST1: Thermostat
HL1, HL2, HL3: Lamp
EH1, EH2, EH3: Heating element

PW-16
PW-20

VER0812

PW-16
PW-20



VER0812

Pizza Display Cases - PW-16, PW-20

Diagram #	PART NAME	QTY
1	Top Cover Plate	1
2	Lampshade - Top Level	1
3	Wire box for Top Level	1
4	Lamp-Socket	1
5	Thermometer	1
6	Plastic Boarding	1
7	Lamp-socket	2
8	Right Inner Plate	1
9	Bottom Plate of Middle Level	2
10	Right Outer Plate	1
11	Cover Plate of Middle Level	2
12	Power Cord Shealth	1
13	Cord Shealth	3
14	Bottom Plate of Bottom Level	1
15	Non-Slip Mat	4
16	Bakelite Foot	4
17	Terminal	1
18	Terminal Holder	1
19	Switch	2
20	Knob	1
21	Thermostat	1
22	Cover Plate of Bottom Level	1
23	Door Glue	1
24	Handle	1
25	U trough	1
26	Lamp	3
27	Lampshade - Middle Level	2
28	Door	1
29	Left Inner Plate	1
30	Bottom Plate - top level	1
31	Left Outer Plate	1

(Page left blank on purpose)

ACE Equipment One Year Limited Warranty

Admiral Craft Equipment Corp. (ACE) warrants its equipment against defects in materials and workmanship, subject to the following conditions:

ACE Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed. ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-800-223-7750

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty and non-warranty related issues please call ACE at 1-800-223-7750 ext 3 to speak to technical support. When calling please have your model number, serial number and proof of purchase ready. To purchase replacement parts, receive online technical support or fill out a warranty claim visit www.admiralcraftequipment.com. It is not necessary to contact the place where you originally purchased your product from.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILTY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

VER0112